For the Connoisseur

Libby's

California Asparagus

How to Prepare It

SPIERS & POND, LTD.
(Grocery Department),
Queen Victoria Street, E.C.

The Choicest Delicacy You Can Serve

IN placing before you **Libby's California Asparagus** we do so only after a most thorough knowledge of the production of this most delicious vegetable.

This Asparagus is grown on the small river islands of the Sacramento River in Sacramento County, California, in a rich alluvial soil, with an abundance of moisture to the plant-roots, in an evenness of temperature (90°) that is remarkable.

It is the only section in the world that produces such perfect Asparagus, absolutely free from bitterness, and for that reason Libby's located their canneries amidst the Asparagus beds.

The Asparagus is picked at the moment of its most perfect maturity, and from the beds to the final sterilisation in hermetically sealed tins takes such a short time that Libby's have been able to pack even the delightful fresh smell as well as the taste of Asparagus fresh cut from the garden.

To delight the unexpected guest, to always have something in your storeroom that is a decided addition to your menu, either as a hot vegetable, or an appetising salad, do not forget to order

Libby's California Asparagus.

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A Few Ways to Use It.

Omelette with Asparagus Tips.

Put a small piece of butter in a pan over a hot fire. While the butter is coming to a froth, whisk two eggs, white and yolk together, in a basin with a pinch of salt and pepper. To this add the tips cut from a tin of Libby's Asparagus, mix carefully, and pour into the hot pan. As soon as the bottom commences to set, shake the pan vigorously, then let the contents settle flat again (only a few moments), roll into an omelette, and serve on a hot plate.

Asparagus with Butter Sauce.

Put the contents of a tin of Libby's Asparagus into a pan and thoroughly heat over the fire. Drain off the juice, have ready slices of toast, place the Asparagus on the toast, moisten with the hot juice, and just before serving at the table pour melted butter over the branches. If desired, you can use the Asparagus cold, and pour over it the hot butter sauce, it is delicious.

Asparagus with Vinaigrette Sauce.

Proceed as above, but omit the toast, laying the branches of the Asparagus on the hot plates, and pour over them a sauce made with two spoonfuls malt or wine vinegar, three spoonfuls olive oil, salt and pepper.

Asparagus with Cream Sauce.

Melt a piece of butter the size of an egg in a small saucepan, add a spoonful of flour, mix and cook for one minute without browning, add the juice from a tin of Libby's Asparagus and mix well. Season with salt and pepper, boil steadily for ten minutes (do not let it become thicker than a cream), remove from the fire, add juice of half a lemon, stir in half a cup of cream, strain through a sieve and pour on to the branches from a tin of Libby's Asparagus that has been cut into small pieces and thoroughly heated.

A Few More Ways to Use It.

Asparagus in Ambush.

Chop fine and season one tin of Libby's Asparagus. Scrape out the inside of eight or ten rolls, cutting off the tops for covers, crisp in the oven. Pour four beaten eggs into two cupfuls of heated milk, stir over the fire until it thickens, then add one spoonful of butter rolled in flour. Into this mixture stir the Asparagus; cook two minutes, fill the rolls, put on the tops, serve hot.

Asparagus baked with Eggs.

Cut fine one tin of Libby's Asparagus. Beat four eggs just enough to break the yolks, add a tablespoonful of melted butter, pour over the Asparagus placed in a small baking dish. Bake eight minutes in a quick oven, serve at once.

Asparagus Scramble.

Cut one tin of Libby's Asparagus into small pieces. Break eight eggs into a buttered frying pan, season with salt and pepper, toss lightly until they are well scrambled, but soft and tender, then stir in the Asparagus and serve hot.

Crisp cheese wafers are delicious when served with this.

Asparagus Pudding.

Beat together four eggs, one tablespoonful of butter, pepper and salt to taste, add three tablespoonfuls of flour mixed with one-third teaspoonful of baking powder. Wet with a scant cupful of milk, add the contents of one tin of Libby's Asparagus cut fine. Pack into a well greased mould with a top, plunge into boiling water and cook for two hours. Turn out of the mould and serve with drawn butter poured over it.

And Still a Few More Ways.

Asparagus Loaf.

Cut one tin of Libby's Asparagus into small pieces, mix with a thick cream dressing, pack into a baking dish, and brown in the oven.

Asparagus Soup.

Take six branches of Libby's Asparagus, cut off the tips (to be added when soup is ready to serve), pass through a sieve, add to the juice from the tin of Asparagus, heat to boiling point, season with salt and pepper, add one pint of milk, slightly thickened with cornflour, serve hot with the tips floating on top.

Asparagus Salad.

Cut a tin of Libby's Asparagus into short lengths. Put lettuce leaves on the salad plates, arrange the pieces of Asparagus on the leaves, lay a few rings of hard boiled eggs on top and serve with a French dressing.

Asparagus Salad.

Lay the branches of Libby's Asparagus (uncut) on to lettuce leaves, pour over them French dressing, serve with crisp cheese wafers.

Asparagus Salad.

Lay the branches of Libby's Asparagus on leaves of lettuce, put a mound of stiffly made mayonnaise dressing on each plate, serve with crisp cheese wafers.

Asparagus, with Fruit, Salad.

To one orange sliced, one apple sliced, one banana sliced, four slices Libby's Hawaiian Pineapple cut into dice, add the contents of a tin of Libby's California Asparagus cut into one-inch lengths, and pour over this a French dressing. Will serve six to eight people.

Libby's CALIFORNIA ASPARAGUS

Is wholesome, it is appetising, it is one of the most healthful of vegetables, and it is a dainty, delicious addition to any menu any way you serve it.

There are three sizes of Libby's Asparagus :—

The GIANT
contains about 16 branches.

The MAMMOTH
contains about 20 branches.

The LARGE
contains about 28 branches.

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Each brand is equal in quality, the only difference being in the *size* of the branches.

Libby's HAWAIIAN PINEAPPLE

The Hawaiian Islands, famous for the never-failing sun and the wonderful surf, are also famous for the luscious pineapple, which here grows on plants not over three feet in height in a rich alluvial soil.

Libby's have established their cannery here; and when this delicious health-giving fruit has become dead ripe, when it has reached the best point in its development, it is picked, immediately conveyed to the cannery, where it is peeled, cored, sliced, and sterilised while the fruit is so fresh that none of its goodness is lost.

Pineapple can be served in many ways, either as a fruit for dessert, or mixed with sliced oranges, or rolled in batter as fritters, or chopped fine into an omelette, or chopped fine and frozen as a water-ice.

In warm climes the juice of the pineapple is drank with aerated water, and is both appetising and healthful.

Don't be without Libby's Hawaiian Pineapple